

# BARBERA D'ALBA DOC

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## GRAPE VARIETY

BARBERA

## LAND VINEYARDS

VINEYARDS LOCATED IN THE MUNICIPALITY OF SANTA VITTORIA D'ALBA CHARACTERISED BY A LOAMY-CLAYEY SOIL.  
15% SAND, 55% SILT, 15% CLAY

## ALTITUDE

220-270 M.A.S.L.

## BREEDING

ESPALIER WITH GUYOT PRUNING

## WINEMAKING

DURING THE HARVEST, THE GRAPES ARE SELECTED AND PICKED BY HAND INTO 20 KG CRATES. THE FERMENTATION OF THE MUST, IN CONTACT WITH THE SKINS, IS ACCOMPANIED BY NUMEROUS PUMPING OVER TO FAVOUR AN EXCELLENT EXTRACTION OF COLOUR AND AROMA. AFTER RACKING, MALOLACTIC FERMENTATION BEGINS. THE WINE MATURES IN STEEL TANKS AND RESTS SUR LIE TO ENRICH THE STRUCTURE AND FULLNESS ON THE PALATE

## SERVICE

CONSUMPTION AT A TEMPERATURE OF 16°-18° C IS RECOMMENDED

## FORMATS

0.75 LITRES

